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MANAGING THE REFRIGERATOR

Getting the best results from a household refrigerator requires careful management. _____, _____, _____, (Name) (Institution) (Place) explains that the location of the refrigerator in the kitchen and the arrangement of food inside the refrigerator are both important.

Have your refrigerator in a convenient place, with a work table nearby. Then plan just one trip to put everything in and take everything out. Remember that every time you open the door, it takes ice or energy to chill the warm air that rushes in.

To help the refrigerator run as economically as possible, see that it is on the level. Also be sure that it is in a cool place--away from the stove, sunny windows, and the radiator during the winter.

A good refrigerator that is properly managed will keep perishable foods for a reasonable length of time. But it cannot work efficiently if the shelves are so crowded that the air cannot circulate. And it is bound to use more ice, electricity, gas, or kerosene if it must chill extra containers, hot dishes, and foods that do not need refrigeration.

Dairy products and uncooked meats spoil most readily, so be sure to put them in the coldest part of the refrigerator. This coldest spot is usually located directly below or beside the ice or freezing unit.

Also see that the refrigerator and all the containers are kept clean, to make sure that foods are safe from spoilage. When food is spilled, wipe it up at once. And don't forget the importance of a thorough weekly cleaning. This cleaning is most convenient when the ice supply is low in an ice refrigerator, and after defrosting a mechanical refrigerator. Use warm suds with a little soda added rinse with clear water and wipe dry.

